

# MICROMAT KB9810E

## Built-In Electric Oven

### User information



## **Dear Customer,**

Please read this user information carefully and keep it to refer to later.  
Please pass the user information on to any future owner of the appliance.

### **The following symbols are used in the text:**



Safety instructions

**Warning!** Information that affects your personal safety.

**Important!** Information that prevents damage to the appliance.



Useful tips and hints



Environmental information

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# Operating Instructions

## ⚠ Safety instructions



This appliance conforms with the following EU Directives:

- 73/23/EEC dated 19.02.1973 Low Voltage Directive
- 89/336/EEC dated 03.05.1989 EMC Directive inclusive of Amending Directive 92/31/EEC
- 93/68/EEC dated 22.07.1993 CE Marking Directive

### Electrical safety

- This appliance must be connected by a **qualified electrician** only.
- In the event of a fault or damage to the appliance: take the fuses out or switch off.
- Should the door seal and the door seal surfaces be damaged, the appliance must not be operated until they are repaired.
- **Repairs** to the appliance must **only be carried out by qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact your local Service Force Centre.

### Children's safety

- Small children must be kept away from the appliance. Make sure that children do not touch the appliance when playing.
- Always heat baby food in jars or bottles with the lid or top off. After heating, stir well or shake so that the heat is evenly distributed. Before you give the baby food to the child, **please be sure to test the temperature**.
- When operating the grill (alone or in combination with the micro-wave) the viewing window becomes hot. Therefore keep small children away from the door of the appliance.

### Safety whilst Using

- This appliance is intended to be used for cooking, roasting and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with or to catch beneath the hot oven door.

- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.



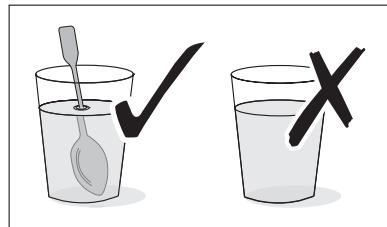
### Information about acrylamides

According to the latest scientific research, intensive browning of food, especially in products containing starch, may present a health risk due to acrylamide. Therefore we recommend cooking at low temperatures and not browning foods too much.

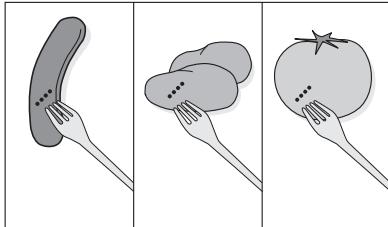
## Microwave

- Only switch the appliance on when there is food inside it. Without food inside it, the appliance could be overloaded.
- Only use **microwave-safe** cookware (see chapter Usage, Tables and Tips / Suitable Cookware and Material).
- To protect the interior or the door of the appliance from corrosion through escaping steam (condensed water), please dry the appliance with a cloth after each use.
- Do not leave the appliance unattended, if food is being heated or cooked in disposable containers made of plastic, paper or other flammable materials.
- If smoke appears, keep the appliance closed. Switch off the appliance and disconnect from the power supply. Do not use the appliance under any circumstances if it is no longer working correctly.
- When heating liquids always put a coffee spoon or a glass rod in the container to avoid delay in boiling. With delay in boiling the boiling temperature is reached without the typical steam bubbles rising. If the container is shaken even slightly the liquid can suddenly boil over or spray violently.

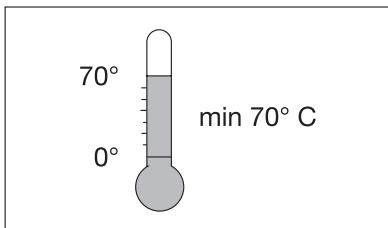
### Risk of burns!



- Prick food with „skin“ or „peel“, such as potatoes, tomatoes, sausages, with a fork several times before cooking so that the food does not burst.



Ensure that a minimum temperature of **70 °C** is reached when cooking/heating food. For this please refer to the power and time data in the tables. Never use mercury or liquid thermometers to measure the temperature of the food.



- Foods heated with microwaves give off heat to the cookware. **Use oven gloves or something similar.**
- Do not overcook the dishes by using powers and times that are too high. The food can dry out, burn or set itself alight in certain places.
- The interior of the oven, the grill heating element and the accessories become hot when the appliance is operating. Please be careful when handling them and use oven gloves or similar.

#### **Risk of burns!**

- Metal objects must be at least 2 cm from the walls of the interior and the oven interior door. Otherwise spark discharge can occur and the appliance can be damaged.
- If not advised otherwise, do not use aluminium foil.
- Do not get anything caught between the door and the door frame.
- Always keep the door seal, the door seal surfaces and the interior clean. Lack of cleanliness in the appliance can lead to dangerous situations.
- Do not store any flammable objects inside the oven. These could ignite when the oven is switched on.

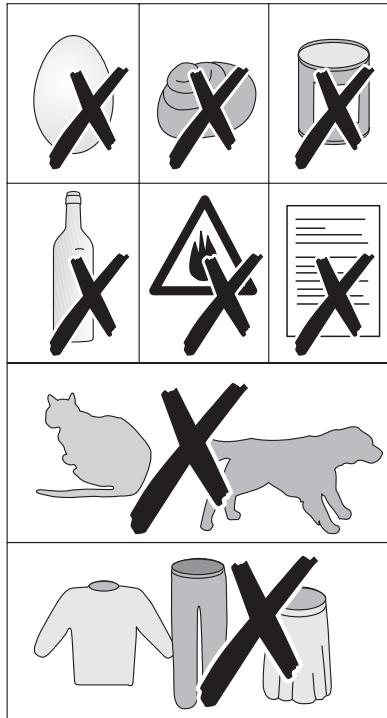


#### **Note on enamel coating**

Changes in the colour of the oven's enamel coating as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in the sense of the warranty law.

## Do not use the appliance...

- for cooking **eggs** in their shells (with fried eggs, pierce the yolks first) and snails, as otherwise these burst,
- for heating large amounts of cooking oil (fondue, deep frying) and drinks with high alcohol content. **Spontaneous combustion!**  
**Risk of explosion!**
- for heating tightly closed containers, e. g. tins, bottles, screw top jars,
- for drying animals, textiles and paper,
- for cookware made of porcelain, ceramic or earthenware that has small holes, e. g. on handles or unglazed bottoms. Moisture penetrating small holes can cause the cookware to crack when it is heated.



# Disposal



## Packaging material

The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.



## Old appliance

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

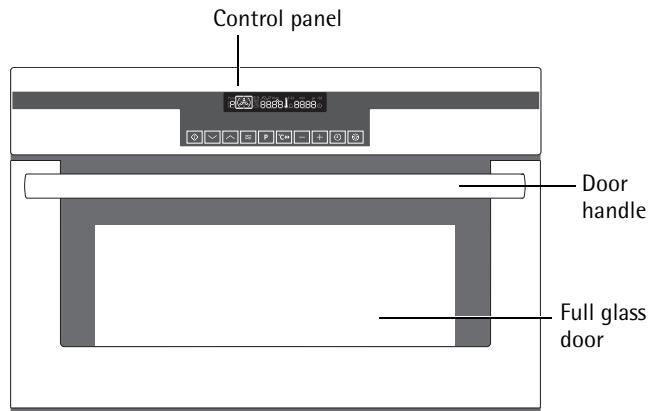


**Warning:** Before disposing of old appliances please make them inoperable so that they cannot be a source of danger.

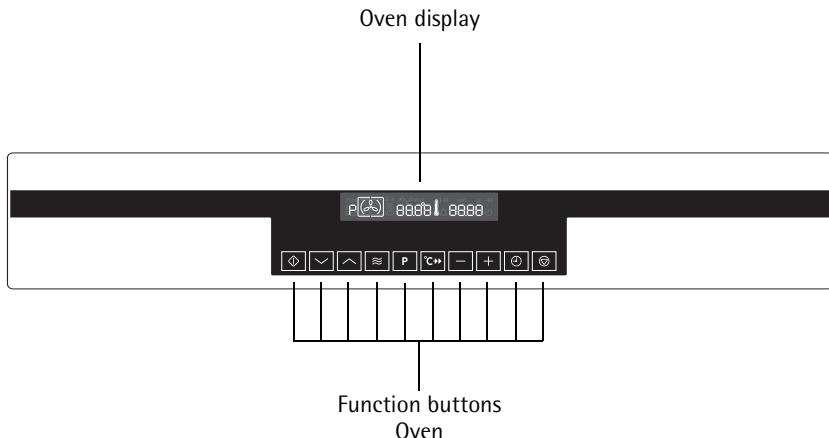
**To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.**

# Description of the Appliance

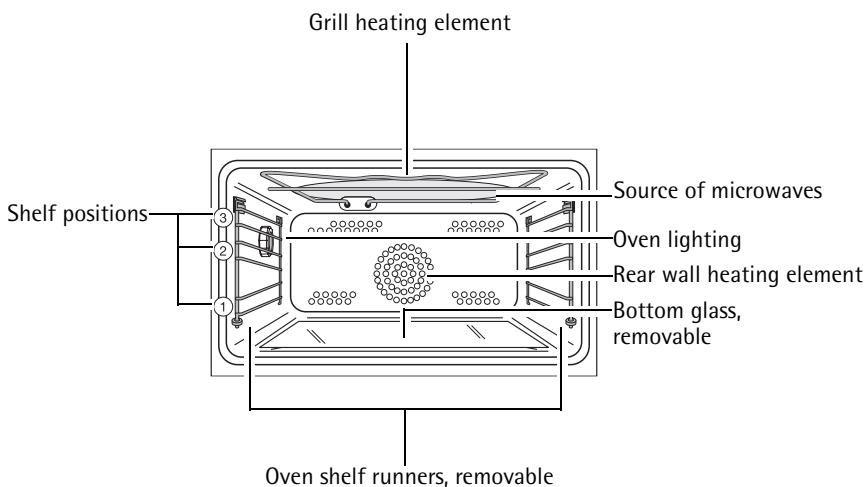
## General Overview



## Control Panel



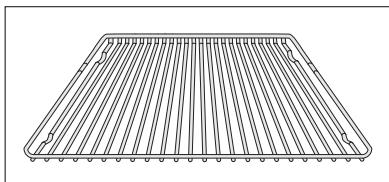
## Oven Features



## Oven Accessories

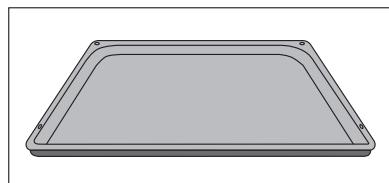
### Shelf

For dishes, cake tins, items for roasting and grilling.



### Baking tray

For cakes and biscuits  
(not suitable for microwave use).



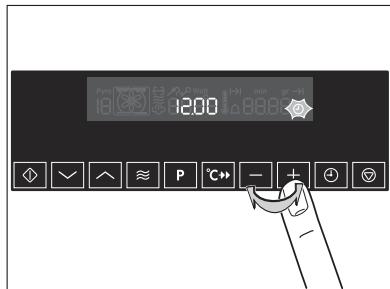
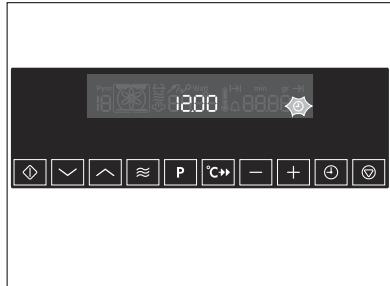
# Before using for the first time

## Setting and changing the current time

**i** The oven only operates when the time has been set.

When the appliance is connected to the electrical supply or when there has been a power cut, the symbol for Time  flashes automatically.

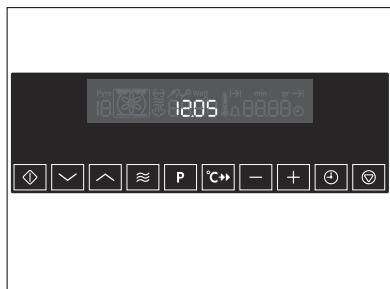
1. To change a time that has already been set, press the Clock Functions  button repeatedly until the symbol for Time  flashes.
2. Using the  or  button, set the current time.



After about 5 seconds, the flashing stops and the clock displays the time of day set.

The appliance is now ready to use.

**i** The time can only be modified, if the child safety device is deactivated, none of the clock functions Countdown , Cook time  or End time  and no oven function is set.



## Initial cleaning

Clean the oven before using it for the first time.



**Important:** Do not use caustic or abrasive cleaning agents! These can damage the oven surfaces.



For the metal surfaces, use commercially available cleaning agents.

1. Open the oven door.  
The oven light is lit.
2. Remove all oven accessories, and clean them with warm water and a scouring agent.
3. Wash the oven in the same way, and wipe dry.
4. Wipe the front of the appliance with a damp cloth.

## Getting to know the appliance

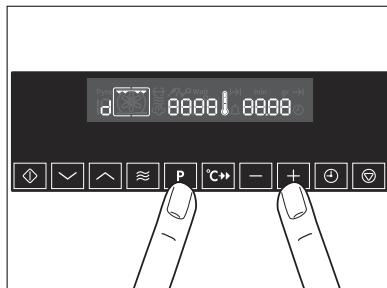
The appliance can be operated in test mode for testing or performing all operating steps. The oven is not heating up

### Switching on the test mode

1. Switch off the appliance using the Stop button.
2. Press and hold Baking and Roasting Programmes and buttons at the same time until an acoustic signal sound and "d" lights up in the display.

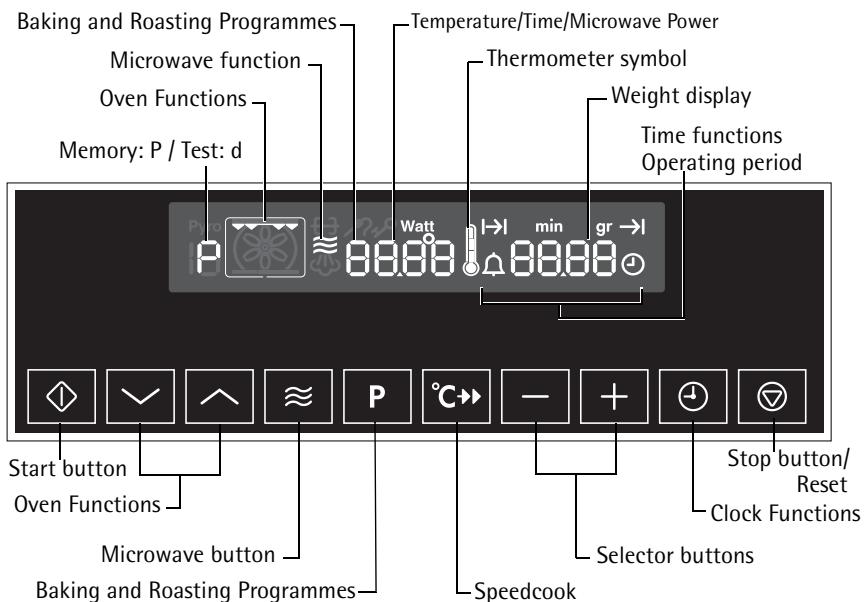
### Switching off the test mode

1. Switch off the appliance using the Stop button.
2. Press and hold Baking and Roasting Programmes and buttons at the same time until an acoustic signal sounds and "d" goes out in the display.



# Operating the Oven

## The Electronic Oven Control

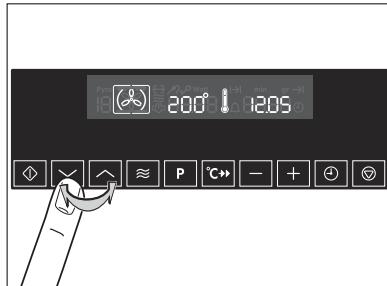


### General instructions

- Always confirm the selected function with the Start button. If the selected function is not started within 30 seconds, the appliance switches off.
- When the selected function is started, the oven begins to heat up or the time set begins to count down.
- If the oven door is opened during operation, the function stops. After closing the door continue with the Start button. If the Start button is not pressed within 30 seconds, the appliance switches off.
- The oven light is switched on as long as an oven function is started or the oven door is opened.  
The oven light goes off after 10 minutes when the door is open and the appliance switched off.
- Stop operation with the Stop button, continue with the Start button. Switch off the appliance by pressing the Stop button repeatedly.

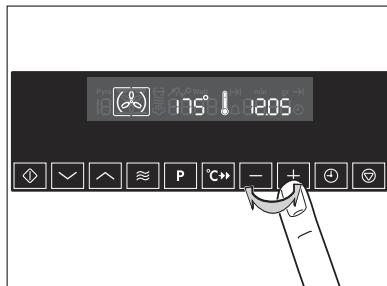
## Selecting an oven function

1. Press the  or  button repeatedly until the desired oven function appears.
  - A suggested temperature appears on the temperature display.
2. Press the Start  button to start the function set.



## Changing the oven temperature

Press the  or  button to raise or lower the temperature.  
The setting changes in steps of 5 °C.

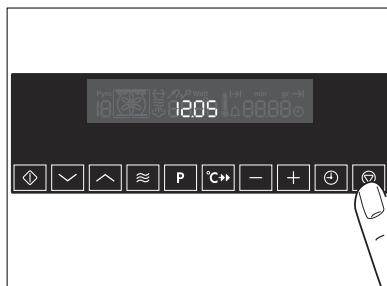


## Thermometer symbol

- The slowly rising thermometer symbol  indicates how far the oven has heated up.
- The three segments of the thermometer symbol  show that Fast Warm Up is working.

## Switching the oven off

To switch the oven off, press the Stop  button repeatedly until only the time and any residual heat, if applicable, are displayed.



### Cooling fan

The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.

## Speedcook

After an oven function is selected, with the use of the additional function Speedcook  the empty oven can be pre-heated in a relatively short time.



**Important:** Do not put the food to be cooked into the oven, **until Speedcook is completed** and the oven is operating using the desired function.

1. Set desired oven function (e. g. Ventitherm ® Fan Operated Cooking) and start.

If necessary, change suggested temperature.

2. Press the Speedcook  button. The symbol  lights up:

The bars flashing one after another show that Speedcook is operating.

When the temperature set is reached, the bars of the heat indicator light up. An audible signal sounds. The symbol  goes out.

The oven now continues heating according to the pre-set oven function and temperature. You can now place the food in the oven.

# Oven Functions

The oven has the following functions:

Oven function		Use	Heating element/ fan
	<b>Ventitherm® Fan Operated Cooking</b>	For roasting and <b>baking</b> on up to two oven levels at the same time.	Rear heating element, fan
	<b>Rotitherm</b>	For <b>roasting</b> larger joints of meat or poultry on one level. This function is also suitable for <b>gratinées</b> and <b>browning dishes on top</b> .	Grill, fan
	<b>Single Economy Grill</b>	For <b>grilling</b> flat food items and for <b>toasting</b> .	Grill
	<b>Defrost/Drying</b>	For <b>defrosting</b> and <b>drying</b> herbs, fruit and vegetables.	Rear heating element, fan

## Microwave

In microwave mode, the heat is created directly in the food. For heating ready meals and drinks, for defrosting meat or fruit and for cooking vegetables and fish.

## Combi function

For the style of heating for the oven function(s), the function **Microwave**  can be switched on. The dishes are cooked in the shortest time and browned at the same time.

## Microwave Quick Start

Quick Start of the maximum microwave power when the appliance is switched off using the Start  button.

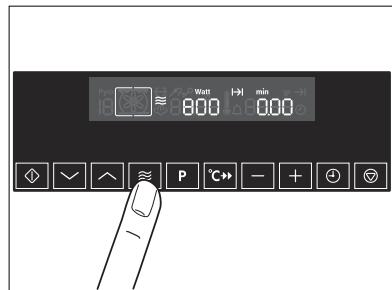
Length of time from 30 seconds to 7 minutes. Each press of the button adds 30 seconds to the operating time displayed.

## Microwave

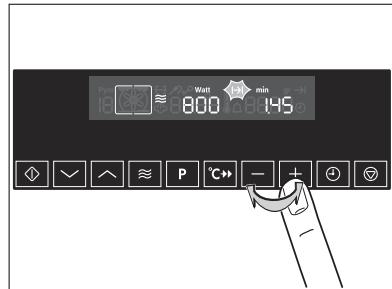
1. If necessary, switch off the appliance using the Stop  button.

2. By repeatedly pressing the Microwave  button, set the desired power.

- The settings options offered are in 100 Watt steps from 1000 Watt to 100 Watt.
- Repeatedly pressing the Microwave  button makes the power display begin again at 1000 Watt.



3. Using the  or  button, set the desired cook time. The symbol for Cook time  flashes.

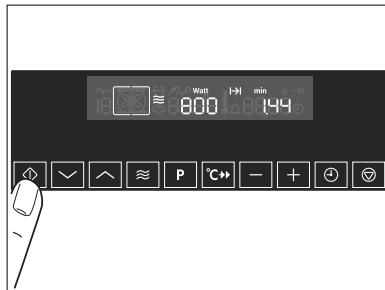


- The cooking times can be set as follows:
  - From 0 to 2 mins. in 5 second steps,
  - from 2 to 5 mins. in 10 second steps,
  - from 5 to 10 mins. in 20 second steps,
  - from 10 to 20 mins. in 30 second steps,
  - from 20 mins. onwards in 1 minute steps.

- The maximum length of operation that can be set is:
  - At 700 Watt to 1000 Watt  
0 to 7 mins. 40 secs.,
  - at 100 Watt to 600 Watt 0 to 59 mins.

**4.** When the Start  button is pressed, the time set begins to count down. The symbol for Cook time  illuminates.

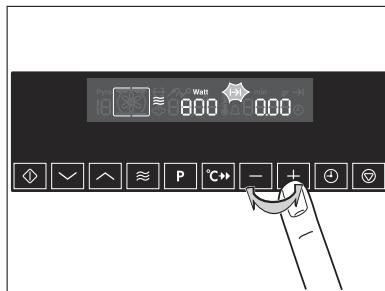
- While the time counts down, the power can be changed using the Microwave  button.



- While the time counts down, using the buttons  and  the cook time can be increased or  reduced.

When the time has elapsed, an audible signal sounds for 2 minutes. The microwave switches itself off. The symbol for Cook time  flashes and time indicator appears.

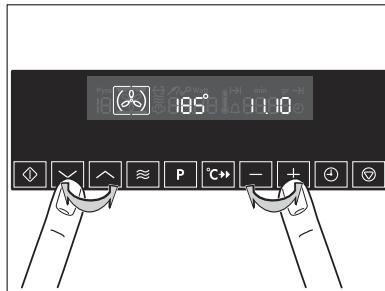
To turn off the audible signal:  
Press any button.



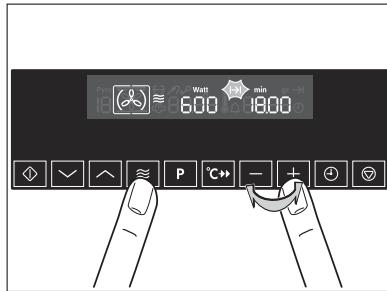
## Combi Function

You will find a selection of dishes in the chapter "Usage, Tables and Tips: Combi Function."

1. If necessary, switch off the appliance using the Stop  button.
2. Press the  or  button repeatedly until the desired oven function appears.
3. Using the  or  button, set the desired temperature.



4. By repeatedly pressing the Microwave  button, set the desired microwave power (max. 600 Watt).
5. Using the  or  button, set the desired cook time. The symbol for Cook time  flashes.



- The cooking times can be set as follows:
  - From 0 to 2 mins. in 5 second steps,
  - from 2 to 5 mins. in 10 second steps,
  - from 5 to 10 mins. in 20 second steps,
  - from 10 to 20 mins. in 30 second steps,
  - from 20 mins. onwards in 1 minute steps.

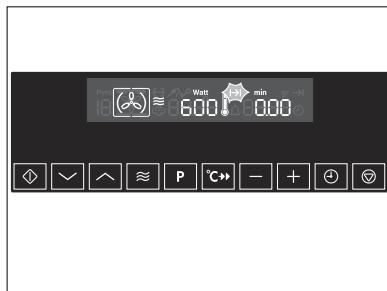
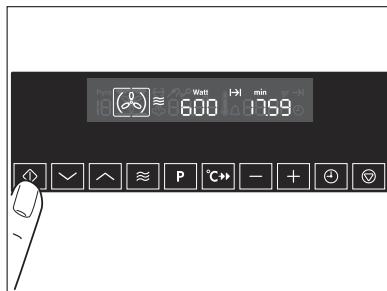
The maximum length of operation that can be set is 59 mins.

6. When the Start  button is pressed, the time set begins to count down. Oven and microwave are on. The symbol for Cook time  illuminates.

- While the time counts down, the power can be changed using the Microwave  button.
- While the time counts down, using the  and  buttons the cook time can be increased or  reduced.

When the time has elapsed, an audible signal sounds for 2 minutes. The appliance switches itself off. The symbol for Cook time  flashes and the clock display appears.

To turn off the audible signal:  
Press any button.

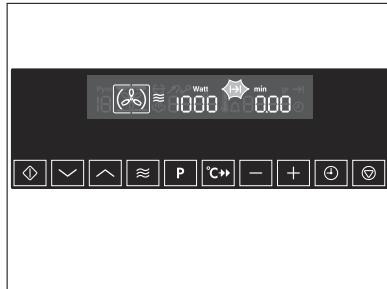
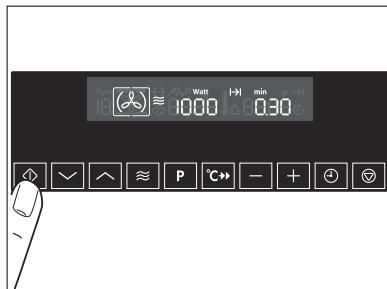


## Microwave Quick Start

1. If necessary, switch off the appliance using the Stop  button.
2. Press the Start  button repeatedly until the desired period of operation appears. The appliance switches itself on at maximum microwave power.
  - Each press of the button adds 30 seconds to the period displayed. Maximum of 7 mins. at maximum microwave power.
  - While the time counts down, using the buttons  and  the period can be increased or  reduced.
  - By repeatedly pressing the Microwave  button, the microwave power can be changed.
  - By pressing the Stop  button once, operation can be interrupted. Continue operation using the Start  button.  
Pressing the Stop  button twice switches the appliance off.

When the time has elapsed, an audible signal sounds for 2 minutes. The appliance switches itself off. The symbol for Cook time  flashes and the clock display appears.

To turn off the audible signal:  
Press any button.



## Information on the power setting

The overview shows at which power setting certain processes can be performed. The powers given are guidelines.

Microwave power	Suitable for
<b>1000 Watts</b> <b>900 Watts</b> <b>800 Watts</b> <b>700 Watts</b>	- Heating liquids - Searing at the beginning of a cooking process - Cooking vegetables - Cooking foodstuffs - Melting gelatine and butter
<b>600 Watts</b> <b>500 Watts</b>	- Defrosting frozen meals - Heating one-plate meals - Simmering stews - Cooking egg dishes
<b>400 Watts</b> <b>300 Watts</b> <b>200 Watts</b>	- Continuing to cook meals - Cooking delicate foodstuffs - Heating baby food - Simmering rice - Warming delicate dishes - Melting cheese
<b>100 Watts</b>	- Defrosting meat, fish, bread - Defrosting cheese, cream, butter - Defrosting fruit and cakes (gateaux) - Raising yeast dough - Warming up cold dishes and drinks

## Inserting the Oven Shelf and the Baking Tray

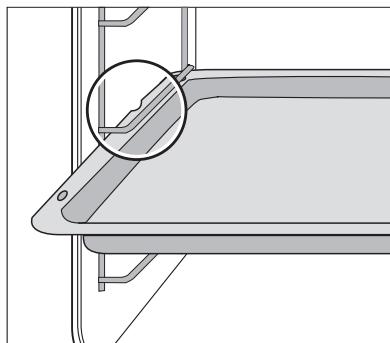


### Shelf runner safety and anti-tip device

As a shelf runner safety device, all insertable components have a small curved indentation at the bottom on the right and left-hand edge. Always insert insertable components so that this indentation is at the back of the oven interior. This indentation is also important for preventing the insertable components from tipping.

### Inserting the baking tray

Push the baking tray between the guide bars of the selected oven level.



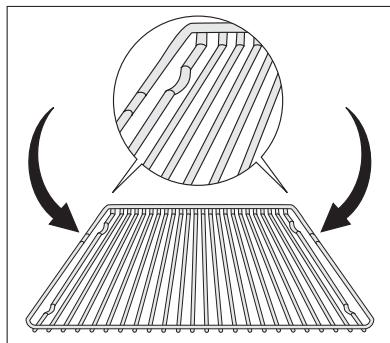
### Inserting the oven shelf:

Insert the oven shelf so that the feet point downwards.

Push the oven shelf between the guide bars of the selected oven level.



The high rim around the oven shelf is an additional device to prevent cookware from slipping.



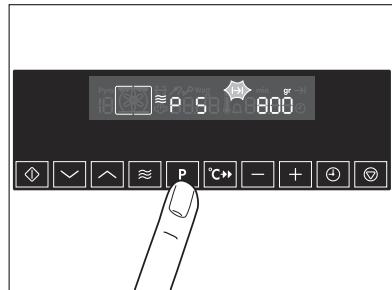
## Additional functions

### Microwave Programmes

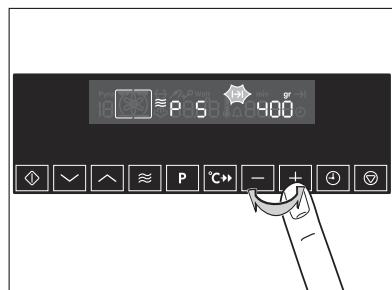
**i** For this function, use the pre-set programmes (see chapter "Usage, Tables and Tips: Programmes").

#### Selecting the programme

1. If required, switch off appliance using the Stop  button.
2. Press Baking and Roasting Programmes  button, then  button or  repeatedly until the desired programme (P 1 to P12) appears in the display.
  - In the display the pre-set weight "g" is displayed. The symbol for Cook time  flashes. **Weight = Cook time**

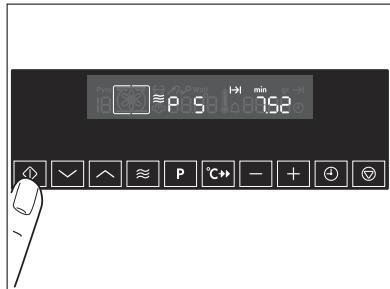


3. By pressing the  or  button, the display of the weight can be adapted to the weight of the food, minimum 100 g, maximum 1500 g (P 5 to P12 maximum 1000 g).
  - By inputting the weight the length of time for which the microwave operates is automatically controlled.
  - Always input the lower weight, e.g. bread weighs 460 g: Set the weight to 400 g.

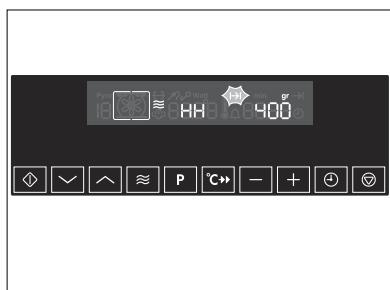


4. When the Start  button is pressed, the time set begins to count down. The symbols for Cook time  and "min" illuminated.

- When the time has elapsed, an audible signal sounds for 2 minutes. The microwave switches itself off. The symbol for Cook time  flashes.



**i** With some programmes, after the time has elapsed a Keep Warm function is started. An audible signal sounds and in the display "HH" illuminates  
After the Keep Warm function has ended, the signal sounds for 2 minutes. The microwave switches itself off. The symbol for Cook time  flashes and the display for the clock appears.



To turn off the audible signal:  
Press any button.

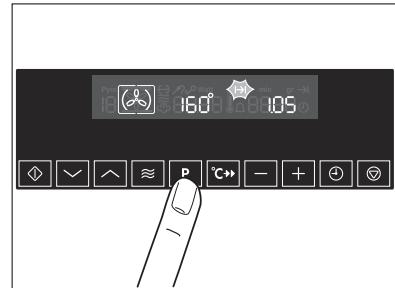
## Memory function

The Memory function can be used to save **one** setting which is used very frequently.

1. Set oven function, temperature and if necessary the clock functions Cook time and/or End time .
- or
- set microwave power and Cook time .
2. Press and hold the Baking and Roasting Programmes button for approx. 2 seconds, until an acoustic signal sounds. The setting is saved.
3. Continue by pressing the Start button or switch the appliance off using the Stop button.

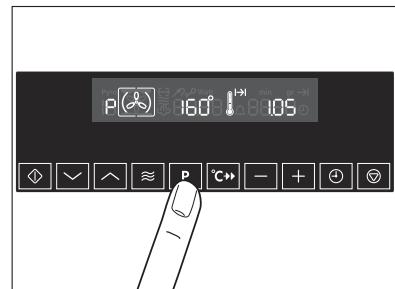


To save another setting, press the Baking and Roasting Programmes button again for approx. 2 seconds. The previously saved setting is replaced by the new one.

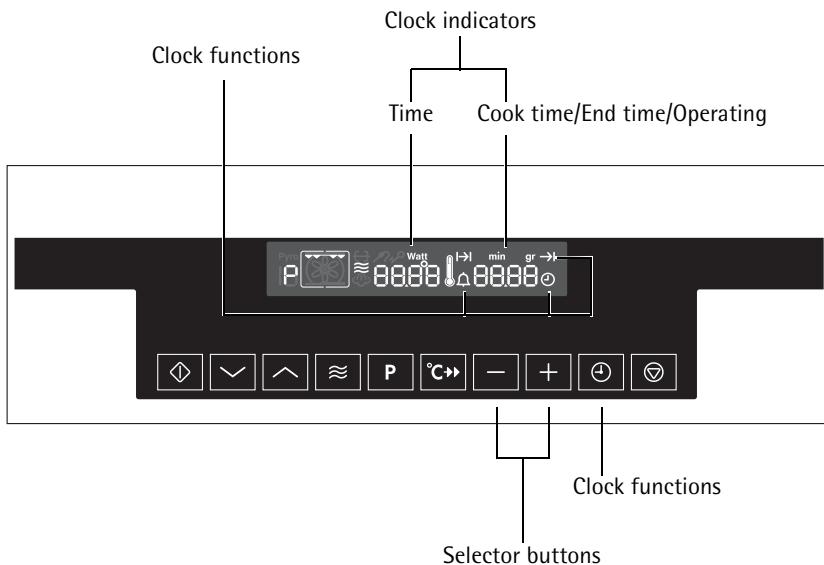


### Starting the Memory function

1. If required, switch off the appliance using the Stop button.
2. Using the Baking and Roasting Programmes button, call up the saved setting.
3. Press the Start button.



# Clock Functions



## Countdown

To set a Countdown. When it has counted down, an audible signal sounds.

This function has no effect on the operation of the microwave and the oven.

## Microwave cook time

To set how long the microwave should operate for.

## Cook time

To set how long the oven is to be in use.

## End time

To set when the oven is to switch off again.

## Time

To set, change or check the time

(See also section "Before Using for the First Time").

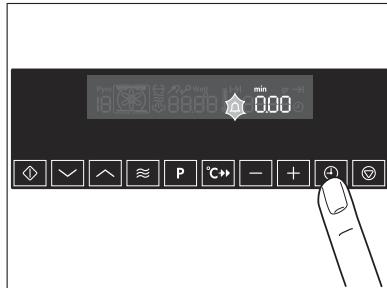


## General instructions

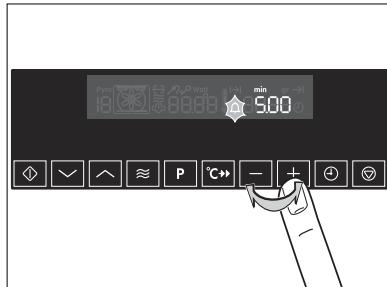
- After a clock function has been selected, the corresponding symbol flashes for approx. 5 seconds. During this time, the desired times can be set or modified using the or button.
- When the desired time has been set, the symbol continues to flash for approx. 5 seconds. After this the symbol lights up. The set Countdown begins to count down.
- The time set for Cook time and End time begins to count down after the selected function starts.

## Countdown

1. Press the Clock Functions  button repeatedly until the symbol for Countdown  flashes.

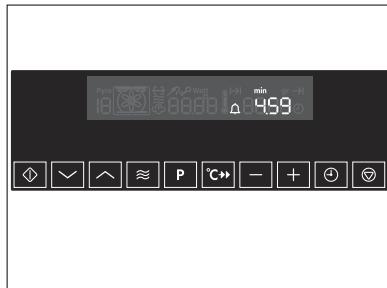


2. Set the desired Countdown time using the  or  button (max. 99.00 minutes).



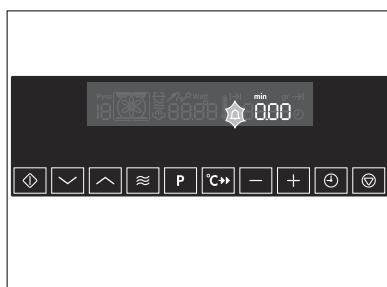
After about 5 seconds the display shows the time remaining.

The symbol for Countdown  illuminates:



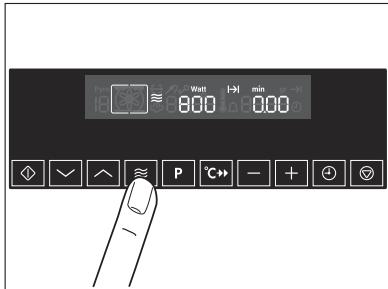
When the time set has elapsed, an audible signal sounds for 2 minutes. "0.00" illuminates and the symbol for Countdown  flashes.

To turn off the audible signal:  
Press any button.

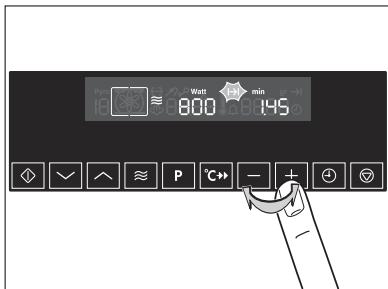


## Microwave cook time mins.

1. Select microwave function and by repeatedly pressing the Microwave  button set the power.



2. Using the  or  button, set the desired cooking time. The symbol for Cook time  flashes.



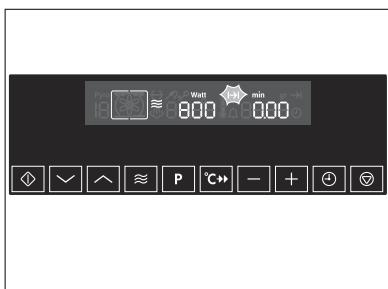
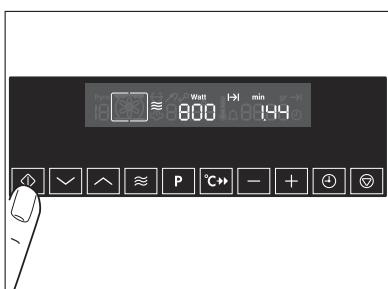
3. When the Start  button is pressed, the time set begins to count down. The symbol for Cook time  illuminates.

**i** By repeatedly pressing the Clock Functions  button the current time can be displayed. While the time counts down, using the  and  buttons the cook time can be increased or  reduced.

When the time has elapsed, an audible signal sounds for 2 minutes. The microwave switches itself off.

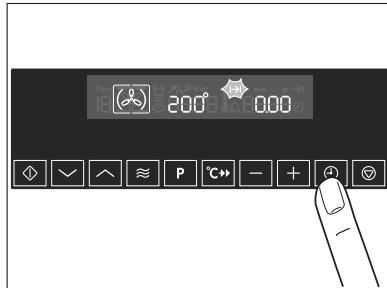
"0.00" is displayed and the symbol for Cook time  flashes.

To turn off the audible signal:  
Press any button.

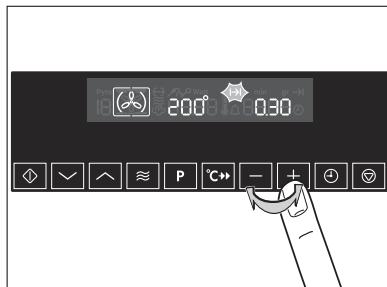


## Cook time

1. Select oven function and using  or  button select temperature.
2. Press the Clock Functions  button repeatedly until the symbol for Cook time  flashes.



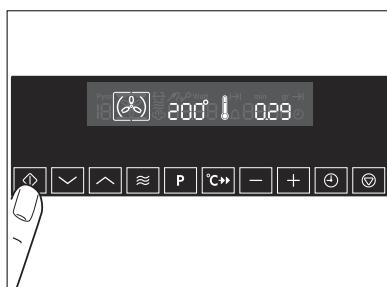
3. Using the  or  button, set the desired cooking time.



4. When the Start  button is pressed, the time set begins to count down. The symbol for Cook time  illuminates.



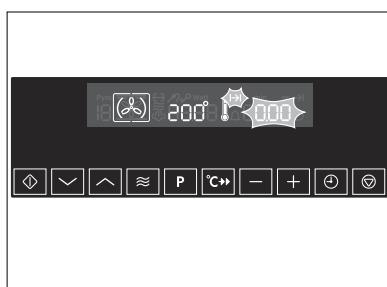
By repeatedly pressing the Clock Functions  button, the current time can be displayed.



When the time has elapsed, an audible signal sounds for 2 minutes. The oven switches itself off.

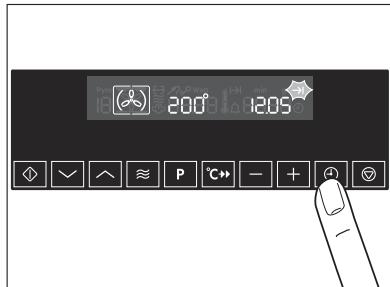
"0.00" is displayed and the symbol for Cook time  flashes.

To turn off the audible signal:  
Press any button.

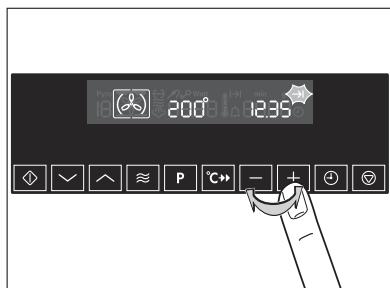


## End time

1. Select oven function and using  or  button, select temperature.
2. Press the Clock Functions  button repeatedly until the symbol for End time  flashes.



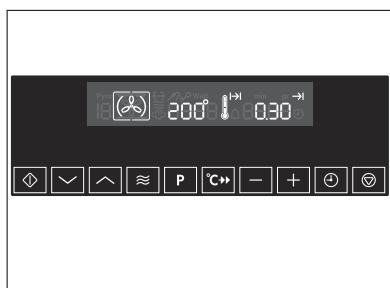
3. Using the  or  button, set the desired switch-off time.



The symbols for End time  and Cook time  illuminate.  
The oven automatically switches itself on.



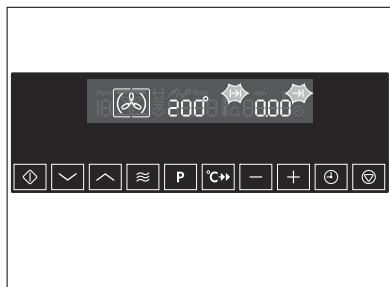
By repeatedly pressing the Clock Functions  button, the current time can be displayed.



When the time has elapsed, an audible signal sounds for 2 minutes.  
The oven switches itself off.

"0.00" is displayed and the symbols for End time  and Cook time  flash.

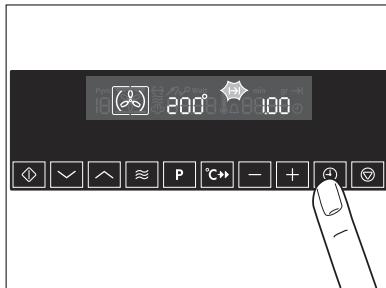
To turn off the audible signal:  
Press any button.



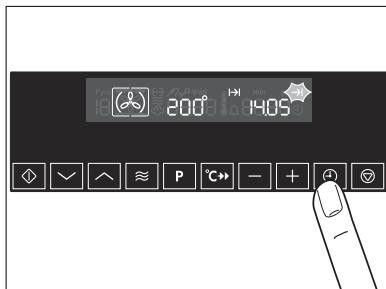
## Cook time and End time combined

**i** Cook time  and End time  can be used simultaneously, if the oven is to be switched on and off automatically **at a later time**.

1. Select oven function and temperature.
2. Using the Cook time  function, set the time that the dish needs to cook,  
e.g. 1 hour



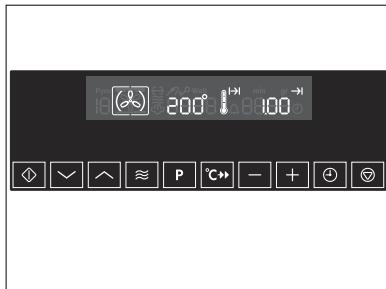
3. Using the End time  function, set the time at which the dish is to be ready,  
e. g. 14:05.



The symbols for Cook time  and End time  illuminate.

The oven switches itself on automatically at the time calculated,  
e. g. 13:05.

When the set cooking time has elapsed, an audible signal sounds for 2 minutes and the oven switches itself off,  
e. g. 14:05.



## Other Functions

### Switching off the display



You can save energy by switching off the display.

#### Switching off the display

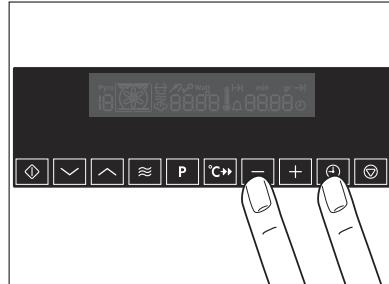
1. If required, **switch off** the appliance using the Stop button. No residual heat should be displayed.
2. Press the Clock Functions button and the button at the same time until the display goes out.



As soon as the appliance is switched on again, the display comes on automatically.

When the appliance is next switched off, the display goes out again.

To display the time permanently again, you must switch the clock on again.



### Switching on the display

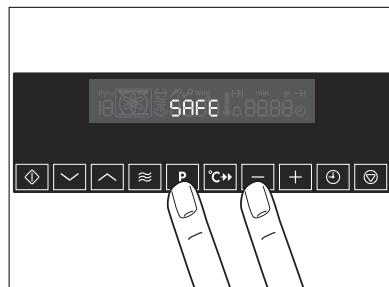
1. If required, **switch off** the appliance using the Stop button.
2. Press the Clock Functions button and the button at the same time until the display comes on again.

### Child safety device

As soon as the child safety device is engaged, the appliance can no longer be switched on.

#### Activating the child safety device

1. If necessary, **switch on** the appliance using the Stop button. **No oven function must be selected.**
2. Press and hold the Baking/Roasting Programme button and the button at the same time, until **SAFE** appears in the display.  
The child safety device is now activated.



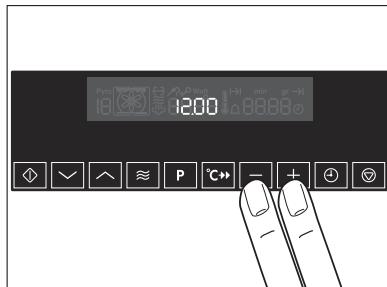
## Deactivating the child safety device

1. If necessary, switch on the appliance using the Stop  button.
2. Press and hold the Baking/Roasting Programme button  and the  button at the same time, until **SAFE** disappears from the display.  
The child safety device is now deactivated and the appliance is again ready for use.

## Button Beep

### Switching off button beep

1. If necessary, **switch off** the appliance using the Stop  button.
2. Press and hold  und  buttons at the same time until a signal sounds (approx. 2 seconds).  
The button beep is now switched off.



### Switching on button beep

Press and hold  und  buttons at the same time until a signal sounds (approx. 2 seconds).

The button beep is switched on again.

## The oven's safety cut-out function



The oven automatically switches itself off if it is not switched off after a certain period of time or if the temperature is not adjusted.  
The last temperature to have been set flashes in the temperature display and a signal sounds.

### The oven switches itself off at a temperature of:

30	- 120 °C	after	12,5 hours
120	- 200 °C	after	8,5 hours
200	- 250 °C	after	5,5 hours

In the display **OFF** appears.

### Operating the oven following the safety cut-out

Switch the oven off completely.

Switch on again and the oven can be operated as normal.

# Usage, Tables and Tips

## Baking

### Oven function: Ventitherm ® Fan Operated Cooking

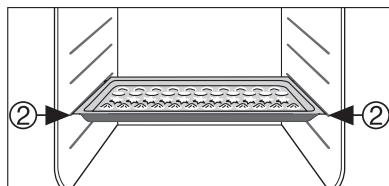
#### Baking tins

- For Ventitherm ® Fan Operated Cooking  bright metal tins are also suitable.

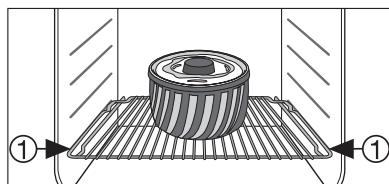
#### Oven levels

- Using Ventitherm ® Fan Operated Cooking  you can bake on up to 2 baking trays at the same time:

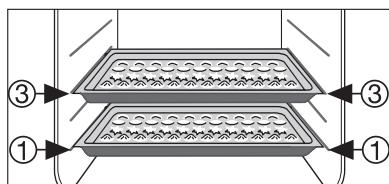
1 baking tray:  
e.g. oven level 2



1 cake tin:  
e.g. oven level 1



2 baking trays:  
e.g. oven levels 1 and 3



#### General instructions

With Ventitherm ® Fan Operated Cooking  you can also bake two cakes at the same time in tins placed next to each other on the shelf. This does not significantly increase baking time.



When frozen foods are used the trays inserted may distort during cooking. This is due to the large difference in temperature between the freezing temperature and the temperature in the oven. Once the trays have cooled the distortion will disappear again.

## How to use the Baking Tables

The tables give the required temperature settings, baking times and oven shelf levels for a selection of typical dishes.

- Temperatures and baking times are for guidance only, as these will depend on the consistency of pastry, mixture or dough, the number and the type of baking tin.
- We recommend setting the lower temperature when baking for the first time, and if required, e.g. if a darker browning is desired or if the baking time is too long, select a higher temperature.
- If you cannot find the settings for a particular recipe, look for the one that is most similar.
- If baking cakes on baking trays or tins on more than one level, baking time can be extended by 10-15 minutes.
- Moist recipes (for example, pizzas, fruit flans, etc.) are baked on one level.
- Cakes and pastries at different heights may brown at an uneven rate at first. If this occurs, **please do not change the temperature setting**. Different rates of browning even out as baking progresses.



With longer baking times, you can switch the oven off about 10 minutes before the end of the baking time, in order to utilise the residual heat.

Unless otherwise stated, the values given in the tables assume that cooking is started with the oven cold.

## Baking table

### Baking on one oven level

Type of baking	Ventitherm ® Fan Operated Cooking		
	Oven level	Temperature °C	Time Hr: Mins.
<b>Baking in tins</b>			
Ring cake or brioche	1	160-170	0:50-1:10
Madeira cake/fruit cakes	1	150-170	1:10-1:30
Sponge cake	1	160-180	0:25-0:40
Flan base - short pastry	2	170-190	0:10-0:25
Flan base - sponge mixture	2	150-170	0:20-0:25
Apple pie	1	160-180	0:50-1:00

Type of baking	Ventitherm ® Fan Operated Cooking [2]		
	Oven level	Temperature °C	Time Hr: Mins.
Apple pie (2 tins Ø20cm, diagonally off set)	1	180-190	1:05-1:20
Savoury flan (e. g. quiche lorraine)	2	170-190	0:30-1:10
Cheesecake	1	160-180	1:00-1:30
<b>Cakes/pastries/breads on baking trays</b>			
Plaited bread/bread crown	1	160-180	0:30-0:40
Christmas stollen	1	160-180	0:40-1:00
Bread (rye bread) -first of all -then	1	180-200	0:45-0:60
Cream puffs/eclairs	2	170-190	0:30-0:40
Swiss roll	2	200-220 <sup>1)</sup>	0:08-0:15
Cake with crumble topping (dry)	2	160-180	0:20-0:40
Buttered almond cake/sugar cakes	2	170-190 <sup>1)</sup>	0:15-0:30
Fruit flans (made with yeast dough/sponge mixture) <sup>1)</sup>	2	160-180	0:25-0:50
Fruit flans made with short pastry	2	170-190	0:40-1:20
Yeast cakes with delicate toppings (e. g. quark, cream, custard)	2	150-170	0:40-1:20
Pizza (with a lot of topping)	2	190-210 <sup>1)</sup>	0:20-0:40
Pizza (thin crust)	2	230 <sup>1)</sup>	0:12-0:20
Unleavened bread	2	230 <sup>1)</sup>	0:10-0:20
Tarts (CH)	2	190-210	0:35-0:50
<b>Biscuits</b>			
Short pastry biscuits	2	160-180	0:06-0:20
Viennese whirls	2	180	0:10-0:40
Biscuits made with sponge mixture	2	160-180	0:15-0:20
Pastries made with egg white, meringues	2	80-100	2:00-2:30
Macaroons	2	100-120	0:30-0:60
Biscuits made with yeast dough	2	160-180	0:20-0:40

Type of baking	Ventitherm ® Fan Operated Cooking [fan]		
	Oven level	Temperature °C	Time Hr: Mins.
Puff pastries	2	180-200 <sup>1)</sup>	0:20-0:30
Rolls	2	210-230	0:20-0:35
Small cakes (20 per tray)	2	170 <sup>1)</sup>	0:20-0:30

1) Pre-heat the oven

### Baking on more than one oven level

Type of baking	Ventitherm ® Fan Operated Cooking [fan]	Temper- ature in °C	Time Hours: Mins.
	Shelf positions from bottom		
	2 levels		
<b>Biscuits</b>			
Short pastry biscuits	1 / 3	150-160	0:12-0:30
Viennese whirls	1 / 3	140	0:15-0:55
Biscuits made with sponge mixture	1 / 3	160-170	0:20-0:35
Pastries made with egg white, meringues	1 / 3	80-100	2:00-2:40
Macaroons	1 / 3	100-120	0:35-1:10
Biscuits made with yeast dough	1 / 3	160-170	0:25-0:55
Puff pastries	1 / 3	170-180 <sup>1)</sup>	0:25-0:45

1)Pre-heat the oven

## Tips on Baking

Baking results	Possible cause	Remedy
The cake is not browned enough at the bottom	Wrong shelf level	Place cake on a lower shelf
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a slightly lower temperature setting
	Baking time too short	Increase baking time <b>Baking times cannot be reduced by setting higher temperatures</b>
	Too much liquid in the dough/mixture	Use less liquid Pay attention to mixing times, especially if using mixing machines
Cake is too dry	Oven temperature too low	Increase oven temperature
	Baking time too long	Shorten baking time
Cake browns unevenly	Oven temperature too high and baking time too short	Set a lower temperature and increase baking time
	Dough/mixture is unevenly distributed	Spread the dough/mixture evenly on the baking tray
Cake is not cooked within the baking time set	Temperature too low	Use a slightly higher temperature setting

## Table for Bakes and Gratins

Dish	Ventitherm ® Fan Operated Cooking [A]		
	Shelf position	Temperature °C	Time Hr: Mins.
Pasta bake	1	180-200	0:45-1:00
Lasagne	1	180-200	0:25-0:40
Vegetables au gratin <sup>1)</sup>	1	160-170	0:15-0:30
Baguettes topped with melted cheese <sup>1)</sup>	1	160-170	0:15-0:30
Sweet bakes	1	180-200	0:40-0:60
Fish bakes	1	180-200	0:30-1:00
Stuffed vegetables	1	160-170	0:30-1:00

1) Pre-heat the oven

## Frozen Ready Meals Table

Food to be cooked	Oven function	Shelf position	Temperature °C	Time
Frozen pizza	[A] Ventitherm ® Fan Operated Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions
Chips <sup>1)</sup> (300-600 g)	[B] Rotitherm	3	200-220	15-25 mins.
Baguettes	[A] Ventitherm ® Fan Operated Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions
Fruit flans	[A] Ventitherm ® Fan Operated Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions

1) Comments: Turn chips 2 or 3 times during cooking

# Roasting

Oven function: Ventitherm® Fan Operated Cooking 

## Ovenware for roasting

- Any heat-resistant ovenware is suitable to use for roasting. (Please read the manufacturer's instructions.)
- For all lean meats, we recommend **roasting these in a roasting tin or dish with a lid**. The meat will be more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in a **roasting tin or dish without a lid**.



## Tips on using the Roasting Table

The information given in the following table is for guidance only.

- We recommend cooking meat and fish **weighing 1kg or more** in the oven.
- To prevent meat juices or fat from burning onto the ovenware, we recommend adding some liquid.
- If required, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This will give better roasting results.
- You can switch the oven off about 10 minutes before the end of the roasting time, in order to utilise the residual heat.

## Roasting table

Type of meat	Ventitherm® Fan Operated Cooking 		
	Shelf position	Temperature °C	Time Hours mins.
<b>Pork</b>			
Shoulder, neck, ham joint (1000-1500 g)	1	170-190	1:30-2:00
Chop, spare rib (1000-1500 g)	1	180-200	1:00-1:30
Meat loaf (750-1000 g)	1	180-200	0:45-1:00
Porkknuckle, pre-cooked (750-1000 g)	1	170-190	1:30-2:00

Type of meat	Ventitherm ® Fan Operated Cooking (A)		
	Shelf position	Temperature °C	Time Hours mins.
<b>Beef</b>			
Pot roast (1000-1500 g)	1	180-200	2:00-2:30
Roast beef or fillet, per cm. of thickness	1	210-230*	0:06-0:09 per cm. of thickness
<b>Veal</b>			
Roast veal (1000 g)	1	170-190	1:30-2:00
Knuckle of veal (1500-2000 g)	1	170-190	2:00-2:30
<b>Lamb</b>			
Leg of lamb (1000-1500 g)	1	170-190	1:15-2:00
Saddle of lamb (1000-1500 g)	1	180-200	1:00-1:30
<b>Roasting smaller items on the baking tray</b>			
Sausages "Cordon bleu"	1	220-230*	0:05-0:08
Sausages	1	220-230*	0:12-0:15
Escalope or chop coated with breadcrumbs	1	220-230*	0:15-0:20
Rissoles	1	210-220*	0:15-0:20
<b>Fish (steamed)</b>			
Whole fish (1000-1500 g)	1	210-220	0:45-1:15
<b>Poultry</b>			
Chicken, poulard (1-1,5 kg)	1	190-210	0:45-1:15
Half chicken (400-500 g each)	1	200-220	0:35-0:50
Poultry portions (200-250 g each)	1	200-220	0:35-0:50
Duck (1500-2000 g)	1	180-200	1:15-1:45
<b>Game</b>			
Saddle of hare, leg of hare (bis 1000 g)	1	220-230*	0:25-0:40
Saddle of venison (1500-2000 g)	1	210-220	1:15-1:45
Haunch of venison (1500-2000 g)	1	200-210	1:30-2:15

\* Pre-heat the oven

## Single Economy Grill

**Oven function: Single Economy Grill  with maximum temperature setting**



**Important:** Always grill with the oven door closed.

- When grilling, use the oven shelf and drip pan together.
- The grilling times are for guidance only.
- Grilling is particularly suitable for flat pieces of meat or fish.

### Grilling table

Food to be grilled	Oven level	Grilling time	
		1st side	2nd side
Burgers	3	8-10 Min.	6-8 Min.
Pork fillet	2	10-12 Min.	6-10 Min.
Sausages	3	8-10 Min.	6-8 Min.
Filet steaks, veal steaks	3	6-7 Min.	5-6 Min.
Filet of beef, roast beef (approx. 1 kg)	2	10-12 Min.	10-12 Min.
Toast <sup>1)</sup>	3	4-6 Min.	3-5 Min.
Toast with topping	2	8-10 Min.	---

1) Use the grill pan without the drip tray.

## Rotitherm

### Oven function: Rotitherm

Dish	Tempe- rature in °C	Tray	Grill shelf	Grilling time in minutes	Turn after ... minutes
		oven level			
Chicken (900-1000 g)	160	1	2	50-60	25-30
Stuffed rolled pork roast (2000 g)	160	1	2	90-95	45
Pasta bake	180	---	2	30	---
Gratinated potato bake	200	---	2	20-23	---
Gnocchi gratin	180	---	2	20-23	---
Cauliflower with Hollandaise sauce	200	---	2	15	---

## Defrosting

Oven function: Defrost/Drying   
(30°C temperature setting)

- Unwrap the food and place it on a plate on the oven shelf.
- Do not cover with a plate or bowl, as these can substantially lengthen the defrosting time.
- For defrosting, place the shelf in the **1st oven level from the bottom**.

## Defrosting table

Dish	Defrosting time mins.	Further defrosting time (mins.)	Comments
Chicken, 1000 g	100-140	20-30	Place the chicken on an upturned saucer placed on a large plate Turn halfway through
Meat, 1000 g	100-140	20-30	Turn halfway through
Meat, 500 g	90-120	20-30	Turn halfway through
Trout, 150g	25-35	10-15	---
Strawberries, 300g	30-40	10-20	---
Butter, 250g	30-40	10-15	---
Cream, 2 x 200g	80-100	10-15	Cream can also be whipped when still slightly frozen in places
Gateau, 1400g	60	60	---

## Drying

### Oven function: Defrost/Drying

- Use with trays covered with greaseproof paper or baking parchment.
- You will get a better result if you turn the oven off after half the drying time, open the door and preferably leave the oven to cool down overnight.
- After this finish drying the food to be dried.

Food to be dried	Temperature in °C	Oven level		Time in hours (guideline)
		1 level	2 levels	
<b>Vegetables</b>				
Beans	75	2	1 / 3	6-9
Peppers (slices)	75	2	1 / 3	5-8
Vegetables for soup	75	2	1 / 3	5-6
Mushrooms	50	2	1 / 3	6-9
Herbs	40-50	2	1 / 3	2-4
<b>Fruit</b>				
Plums	75	2	1 / 3	8-12
Apricots	75	2	1 / 3	8-12
Apple slices	75	2	1 / 3	6-9
Pears	75	2	1 / 3	9-13

## Making preserves

### Oven function: Ventitherm® Fan Operated Cooking

- For preserving, use only commercially available preserve jars of the same size.
- **Jars with twist-off or bayonet type lids and metal tins are not suitable.**
- When making preserves, use the **first shelf position from the bottom**.
- Use the shelf for making preserves. There is enough room on this for up to six 1-litre preserving jars.
- The jars should all be filled to the same level and clamped shut.
- Place the jars on the shelf in such a way that they are not touching each other.
- Pour approx. 1/2 litre of water into the shelf, so that there is sufficient moisture in the oven.
- As soon as the liquid in the first jars starts to simmer (after approx. 35–60 minutes for 1 litre jars), switch off the oven or adjust the temperature to 100°C (see table).

## Preserves table

The times and temperatures for making preserves are for guidance only.

Preserve	Temperature in °C	Cooking time until simmering in mins.	Continue to cook at 100 °C in mins.
<b>Soft fruit</b>			
Strawberries, blueberries, raspberries, ripe gooseberries	160-170	35-45	---
Unripe gooseberries	160-170	35-45	10-15
<b>Stone fruit</b>			
Pears, quinces, plums	160-170	35-45	10-15
<b>Vegetables</b>			
Carrots <sup>1)</sup>	160-170	50-60	5-10
Mushrooms <sup>1)</sup>	160-170	40-60	10-15
Cucumbers	160-170	50-60	---
Mixed pickles	160-170	50-60	15
Kohlrabi, peas, asparagus	160-170	50-60	15-20
Beans	160-170	50-60	---

1) Leave standing in oven when switched off

# Microwave

## Information about operation

### General

- After switching off the appliance let the food stand for a few minutes (see Microwave Tables: Standing Time).
- Remove aluminium foil packaging, metal containers, etc. before preparing the food.

### Cooking

- If possible, cook food covered with microwave safe material. Only cook food uncovered, if a crust is to be retained.
- Chilled or frozen foods require a longer cooking time.
- Dishes containing sauce should be stirred from time to time.
- Cook vegetables that have a firm structure, such as carrots, peas or cauliflower, in water.
- Turn larger pieces about halfway through the cooking time.
- Cut vegetables in to similarly sized pieces, if possible.
- Use flat, wide dishes.

### Defrosting meat, poultry, fish

- Place the frozen, unwrapped food on a small upturned plate with a container underneath or on a defrosting rack or plastic sieve so that the defrosting liquid can run off.
- Turn the food after half of the defrosting time. If possible, divide, remove pieces that have started to defrost.

### Defrosting butter, portions of gateau, quark

- Do not defrost completely in the appliance but leave to defrost at room temperature. This gives a more even result. Remove any metal or aluminium packaging or parts before defrosting completely.

### Defrosting fruit, vegetables

- Do not completely defrost fruit and vegetables, which are to be further prepared while still raw, in the appliance, but at room temperature.
- Fruit and vegetables that are to be cooked, can be cooked directly using a high microwave power, without being defrosted.

### Ready Meals

- Ready meals in metal packaging or plastic trays with metal covers may only be defrosted or heated in the microwave if these are expressively designated as suitable for defrosting in the microwave.
- You must follow the manufacturer's instructions printed on the packaging (e.g. remove metal cover and pierce plastic film).

## Suitable cookware and material

Cookware/Material	Microwave 			Oven Single Economy Grill 
	Defrost	Heating	Cooking	
Ovenproof glass and porcelain (with no metal components, e. g. Pyrex, heatproof glass)	X	X	X	X
Non-ovenproof glass and porcelain <sup>1)</sup>	X	--	--	--
Glass and glass ceramic made of oven-proof/frostproof material (e. g. Arco-flam), Grill shelf	X	X	X	X
Ceramic <sup>2)</sup> , stoneware <sup>2)</sup>	X	X	X	--
Heat-resistant plastic to 200 °C <sup>3)</sup>	X	X	X	--
Cardboard, paper	X	--	--	--
Clingfilm	X	--	--	--
Roasting film with microwave-safe closure <sup>3)</sup>	X	X	X	--
Roasting dishes made of metal, e. g. enamel, cast iron	--	--	--	X
Baking tins, black lacquer or silicon-coated <sup>3)</sup>	--	--	--	X
Baking tray	--	--	--	X
Browning dishes, e. g. Crostino or Crunch plate	--	X	X	--
Ready meals in packaging <sup>3)</sup>	X	X	X	X

<sup>1)</sup> with no silver, gold, platinum or metal plating/decorations

<sup>2)</sup> with no quartz or metal parts, no metallic glaze

<sup>3)</sup> Please observe the maximum temperatures quoted by the manufacturer

**X Suitable**

**-- Not suitable**



### To be taken into consideration...

- Foods have different shapes and compositions. They are prepared in different amounts. Therefore the necessary times and powers for defrosting, heating and cooking are all different. As a rough guide:  
**Double the amount = almost double the time**
- When heating with the microwave the heat is produced in the food itself. For this reason all places cannot be heated at the same time. The heated dishes should therefore be stirred or turned, above all in the case of larger amounts of food.
- In the tables **standing time** is given. Let the food stand, in the appliance or outside it, so that the heat is distributed more evenly.
- You get better results in cooking rice in flat, wide containers.

## Microwave Cooking Table

### Defrosting

Dish	Microwave				
	Size (g)	Power (Watts)	Cooking time (Mins.)	Standing time (Mins.)	Notes
<b>Meat</b>					
Meat generally	500	200	10-12	10-15	Turn halfway through cooking time
Steaks	200	200	3-5	5-10	Turn halfway through cooking time, remove defrosted parts
Mixed minced meat	500	200	10-15	10-15	
Goulash	500	200	10-15	10-15	
<b>Poultry</b>					
Chicken	1000	200	25-30	10-20	Turn halfway through cooking time, cover defrosted parts with aluminium foil
Chicken breasts	100-200	200	3-5	10-15	
Chicken thighs	100-200	200	3-5	10-15	
Duck	2000	200	45-60	20-30	
<b>Fish</b>					
Fish generally	500	100	10-15	15-20	Turn halfway through cooking time
Fish fillet	500	100	10-12	15-20	

Dish	Microwave 				
	Size (g)	Power (Watts)	Cooking time (Mins.)	Standing time (Mins.)	Notes
<b>Sausage</b>					
Sliced sausage	100	100	2-4	20-40	Turn halfway through cooking time
<b>Dairy products</b>					
Quark	250	100	10-15	25-30	Remove aluminum parts, turn halfway through cooking time
Butter	250	100	3-5	15-20	
Cheese	250	100	3-5	30-60	
Cream	200	100	7-12	20-30	Remove aluminum top, stir halfway through cooking time
<b>Cakes/Biscuits</b>					
Yeast dough	1 item	100	2-3	15-20	Turn plate halfway through cooking time
Cheesecake	1 item	100	2-4	15-20	
Cake (Cream gateau)	1 item	100	1-2	15-20	
Dry cake (e.g. stirred cake)	1 item	100	2-4	15-20	Turn plate halfway through cooking time
Fruit flan	1 item	100	1-2	15-20	
Bread	1 kg	100	15-20	10-15	
Bread in slices	0.5 kg	100	8-12	10-15	Turn halfway through cooking time
Rolls	4 items	100	5-8	5-10	
<b>Fruit</b>					
Strawberries	300	100	8-12	10-15	Defrost covered, stir halfway through time
Plums, cherries, raspberries, blackcurrants, apricots	250	100	8-10	10-15	
<b>Melting</b>					
Chocolate / Chocolate coating	150	600	2-3	---	Stir halfway through time
Butter	100	200	2-4	---	

Dish	Microwave 				
	Size (g)	Power (Watts)	Cooking time (Mins.)	Standing time (Mins.)	Notes
<b>Heating</b>					
Baby food in jars	200	300	2-3	---	Stir halfway through cooking time, test temperature
Baby milk (180 ml bottle)	200	1000	0:20-0:40	---	Put spoon in the bottle, stir, test temperature!
Ready meal	400-500	600	4-6	5	Remove any aluminium covers, turn halfway through cooking time
Frozen ready meal	400-500	400	14-20	5	
Milk	1 cup approx. 200 ml	1000	1:15-1:45	---	Put spoon in the container
Water	1 cup approx. 200 ml	1000	1:30-2	---	
Sauce	200 ml	600	1-2	---	Stir halfway through cooking time
Soup	300 ml	600	2-4	---	

## Cooking

Dish	Microwave 				
	Size (g)	Power (Watts)	Cook-ing time (Mins.)	Standing time (Mins.)	Notes
Fish generally	500	500	8-10	---	Cook covered, turn container several times dur- ing cooking
Fish fillet	500	500	6-8	---	
Vegetables, short cooking time, fresh <sup>1)</sup>	500	600	12-16	---	Add approx. 50 ml water, cook cov- ered, stir halfway through cooking time
Vegetables, short cooking time, frozen <sup>1)</sup>	500	600	14-18	---	
Vegetables, long cooking time, fresh <sup>1)</sup>	500	600	14-20	---	
Vegetables, long cooking time, frozen <sup>1)</sup>	500	600	18-24	---	
Boiled potatoes	800 g + 600 ml	1000	5-7	300 W / 15-20	Cook covered, stir halfway through cooking time
Rice	300 g + 600 ml	1000	4-6	---	

<sup>1)</sup> Cook all vegetables covered.

The times given are guidelines only and depend upon the type and qualities of the foodstuffs.

## Combi Function Table

**Oven Functions: Ventitherm® Fan Operated Cooking [VENT] + Microwave [MICRO] or Rotitherm [ROT] + Microwave [MICRO]**

Dish	Bakeware/ Roasting dishes	Oven function	Temp. in °C	Microw. Watt	Oven level	Time in mins.	Comments
Bake/Quark bake	Gratin dish on oven shelf	[VENT] + [MICRO]	250	600	1	25-35	
Bake/Gratin	Gratin dish on oven shelf	[VENT] + [MICRO]	250	600	1	30-40	
Duck 2000 g	Glass dish on oven shelf	[ROT] + [MICRO]	First 250 <sup>1)</sup> then 180	300 300	1	40-60	Turn after 15 mins., then 180°C, 10 mins. standing time
Fish fillets 350 g	Glass dish on oven shelf	[VENT] + [MICRO]	250	600	1	15-20	Stuffed, rolled, sea- soned
Fish gratin 1,400 g	Glass dish	[VENT] + [MICRO]	250	300	1	30-40	
Poultry, whole	Glass dish on oven shelf	[ROT] + [MICRO]	200	300	1	30-40	Turn after 20 mins.
Poultry halves	Glass dish on oven shelf	[ROT] + [MICRO]	200	300	1	25-35	Turn after 15 mins.
Meat loaf 650 g	Glass dish on oven shelf	[VENT] + [MICRO]	250	300	1	30-40	5 mins.stan- ding time
Chicken thighs	Glass dish on oven shelf	[ROT] + [MICRO]	250	600	1	20-25	Turn after 20 mins.
Roast veal 1,000 g	Glass dish on oven shelf	[ROT] + [MICRO]	210	300	1	30-40	Turn after 25 mins., uncovered, 5 mins. standing time

Dish	Bakeware/ Roasting dishes	Oven function	Temp. in °C	Microw. Watt	Oven level	Time in mins.	Comments
Potato gratin	Glass dish on oven shelf	[ + ]	250	600	1	20-25	Sprinkle with cheese
Leg of lamb with bone in 1,000 g	Glass dish on oven shelf	[ + ]	180	300	1	30-40	5 mins. standing time
Leg of lamb with no bone 1,000 g	Glass dish on oven shelf	[ + ]	200	300	1	30-40	5 mins. standing time
Lasagne 1,200 g	Gratin dish on oven shelf	[ + ]	250	400	1	25-30	
Pasta bake 1,800 g	Gratin dish on oven shelf	[ + ]	250	400	1	30-35	Stir after 20 mins.
Pepper, stuffed	Glass dish on oven shelf	[ + ]	250	400	1	20-25	Pepper halves with cheese/veg- etable fill- ing
Roast beef 1,000 g	Glass dish on oven shelf	[ + ]	180	400	1	60-70	10 mins. standing time, turn 1x, cook un- covered
Roast neck of pork 1,200 g	Glass dish on oven shelf	[ + ]	230	400	1	55-65	5 mins. standing time, turn 1x

1) Pre-heat oven to temperature given.

The cooking times and temperatures given are guidelines only and depend upon the type and the qualities of the food.

## Tips for the microwave

Result	Remedy
You cannot find details for the amount of food prepared.	Look for a similar food. Increase or shorten the length of the cooking time according to the following rule: <b>Double the amount = almost double the time</b> <b>Half the amount = half the time</b>
The food has got too dry.	Set shorter cooking time or select lower microwave power.
The food is still not defrosted, hot or cooked after the time has elapsed.	Set longer cooking time or select higher microwave power. Please note that taller dishes need longer.
After the cooking time has elapsed, the food is overheated at the edge but is not ready in the middle.	Next time select a lower power and a longer time. Stir liquids, e.g. soup, part way through.

## **Test dishes in accordance with IEC 60705**

(Microwave power 1000 Watt)

The quality and function of microwave appliances are tested by test institutes using special dishes.

Dish	Power Watt	Oven function	Oven level	Cook time Mins.	Standing time Mins.	Comment
Egg custard (12.3.1)	300		Glass floor	30-40	120	Turn dish once after half the time
Sponge (12.3.2)	600		Glass floor	8-10	5	
Cooking meat loaf (12.3.3)	500		Glass floor	20-22	5	Cover, turn dish once halfway through cooking time
Potato gratin (12.3.4)	500		1	40	5	
Cake (12.3.5)	200		2	20	5	
Grilling chicken 1,200 g (12.3.6)	300		1	35	5	Turn after 15 mins.
Defrosting mince (13.3.)	100		Glass floor	15-20	5	Turn after half the time, remove defrosted parts
Defrosting raspberries (B.2.1)	100		Glass floor	11-13	5	Cover

## Programmes

The appliance has 12 programmed functions, which can be selected one after the other using the Baking and Roasting Programmes **P** button. For settings, see chapter Options: Microwave Programmes.

Pro-gramm e	Func-tion	Recipe	Weight			Time as per Pre-setting	Keep warm func-tion "HH"	
			Pre-settin g	min.	max.			
P1	Defrost 1)	Poultry		1,000 g	100 g	1,500 g	19 mins. 40 secs	No
P2		Meat		800 g	100 g	1,500 g	17 mins. 36 secs	No
P3		Fish		1,000 g	100 g	1,500 g	15 mins. 20 secs	No
P4		Bread		500 g	100 g	1,500 g	6 mins.	No
P5	Boil 1)	Frozen vege-tables small + 50 ml water		800 g	100 g	1,000 g	15 mins. 44 secs	Yes
P6		Frozen vege-tables large + 50 ml water		800 g	100 g	1,000 g	22 mins. 56 secs	Yes
P7		Fresh vegetables small + 50 ml water		800 g	100 g	1,000 g	24 mins.	No
P8		Fresh vegetables large + 50 ml water		800 g	100 g	1,000 g	26 mins. 40 secs	No
P9		Potatoes + 100 ml water		600 g	100 g	1,000 g	17 mins. 12 secs	No
P10		Fish		1,000 g	100 g	1,000 g	21 mins. 40 secs	Yes

Pro-gramm e	Func-tion	Recipe	Weight			Time as per Pre-setting	Keep warm func-tion "HH"	
			Pre-settin g	min.	max.			
P11	Combi Func-tion 1)	Potato gratin		1,000 g	400 g	1,800 g	30 mins.	Yes
P12	 	Chicken		1,000 g	500 g	1,400 g	30 mins.	Yes

1) With the functions Defrost and Boil turn the food several times

## POTATO GRATIN (for 4-5 people)

### Ingredients:

- 750 g potatoes
- 100 g Gruyère or Emmental cheese, grated
- 1 egg
- 250 ml milk or cream
- 2 tablespoons butter
- 1/2 tablespoons thyme
- 1 garlic clove, peeled
- salt, pepper, nutmeg.

### Method:

Peel potatoes, cut into approx 3 mm thick slices, dry and then season with salt and pepper.

Place half of the slices of potato in a greased, oven-proof dish. Sprinkle some grated cheese over them. Layer the rest of the potato slices over this and sprinkle the rest of the cheese on the top.

Crush the clove of garlic and beat together with the eggs, milk and the thyme. Salt the mixture and pour over the potatoes.

Place knobs of butter on the gratin.

Setting	Oven level	Cook time
P 11 POTATO GRATIN	2	30 mins.

## **CHICKEN 1200 G**

### **Ingredients:**

- 1 chicken (1,000 – 1,200 g)
- 2 tablespoons oil
- Salt, pepper, paprika, curry powder

### **Method:**

Wash the chicken and dry it with kitchen paper.

Mix the spices with the oil and use the mixture to coat the chicken evenly inside and out.

Then place the chicken breast-side down in an ovenproof dish or glass dish with perforated insert (special accessory).

Halfway through the roasting time turn the chicken.

After the first audible signal, check how the meat is cooking. If required, leave it to cook for the rest of the roasting time until the second audible signal (about 10 mins.).

<b>Setting</b>	<b>Oven level</b>	<b>Cook time</b>
P12 CHICKEN 1200 G	2	30 mins.

# Cleaning and care



**Warning:** For cleaning, the appliance must be switched off and cooled down.

**Warning:** For safety reasons, **do not** clean the appliance with steam jet or high-pressure cleaning equipment.

**Important:** **Do not use any abrasive cleaners, sharp scrapers or abrasive items.**

## Outside of the appliance

- Wipe the front of the appliance with a soft cloth and a solution of washing-up liquid and warm water.
- With metal fronts use the cleaners that are commercially available.

## Oven interior

Clean the appliance after each use. In this way, dirt is easier to clean off and is not allowed to burn on.

1. When the oven door is opened, the oven light switches itself on automatically.
2. After every use, wipe the oven with a solution of washing-up liquid and allow to dry.



Clean stubborn dirt with a special oven cleaner.



**Important:** if using an oven spray, please follow the manufacturer's instructions exactly.

## Accessories

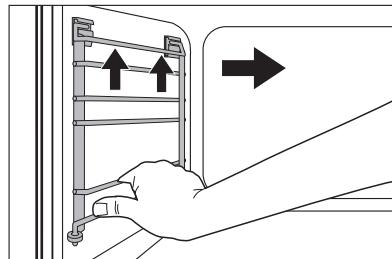
Wash all slide-in units (shelf unit, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

## Side rails

For cleaning of the sides of the oven, the left and right side rails can be removed from the oven.

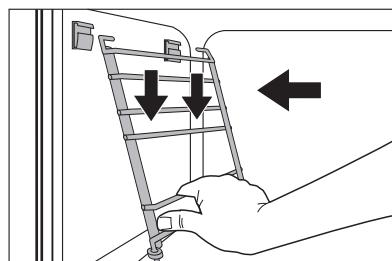
## Taking out the side rails

To remove rails, take hold of them and then raise and lift them out of the mounts.



## Replacing the side rails

To insert rails, re-insert them into the mounts and lower them.



## Oven lighting



**Warning:** There is a danger of electric shock! Prior to changing the oven light bulb:

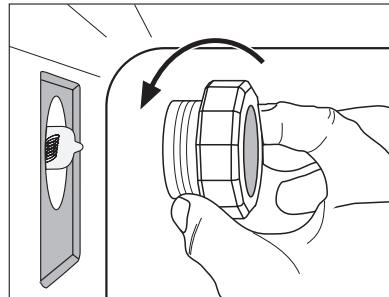
- Switch off the oven!
- Disconnect from the electricity supply.



Place a cloth on the oven floor to protect the oven light and glass cover.

### Changing side oven light/ Cleaning glass cover

1. Remove the left shelf support rail.
2. Remove the glass cover by turning it anti-clockwise and then clean it.
3. If necessary:  
**replace halogen oven light bulb  
with a 20 watt, 12 V, 300°C  
heat-resistant, halogen oven light  
bulb.**



- Always use a cloth to take hold of a halogen light to avoid burning on fatty deposits.
4. Refit the glass cover.
5. Insert the shelf support rail.

# What to do if ...

Problem	Possible cause	Remedy
The oven is not heating up	The oven has not been switched on	Switch oven on
	The clock has not been set	Set the current time on the clock
	The required settings have not been set	Check the settings
	Oven safety cut-out has been triggered	See Oven Safety Cut-out
	The child safety device is activated.	Deactivate child safety device
	The house wiring fuse (in the fuse box) has tripped	Check fuse. If the fuses trip several times, please call a qualified electrician
The microwave is not working	The oven door is not properly closed	Close the oven door
	The door seals and door seal surfaces are dirty	Clean door seals and door seal surfaces
	The Start  button was not touched	Press the Start  button.
The oven lighting is not operating	The oven light bulb is faulty	Replace oven light bulb
"d" lights up in the display and the oven does not heat up Fan not operating	Test mode is switched on	Switch off appliance Press and hold  and  buttons at the same time until acoustic signal sounds and "d" indicator goes out

If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre.



**Warning!** Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.



If the appliance has been wrongly operated, the visit from the service technician or dealer may not take place free of charge, even during the warranty period.



**Advice on cookers with metal fronts:**

**Because of the cooler surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.**

# Installation Instructions



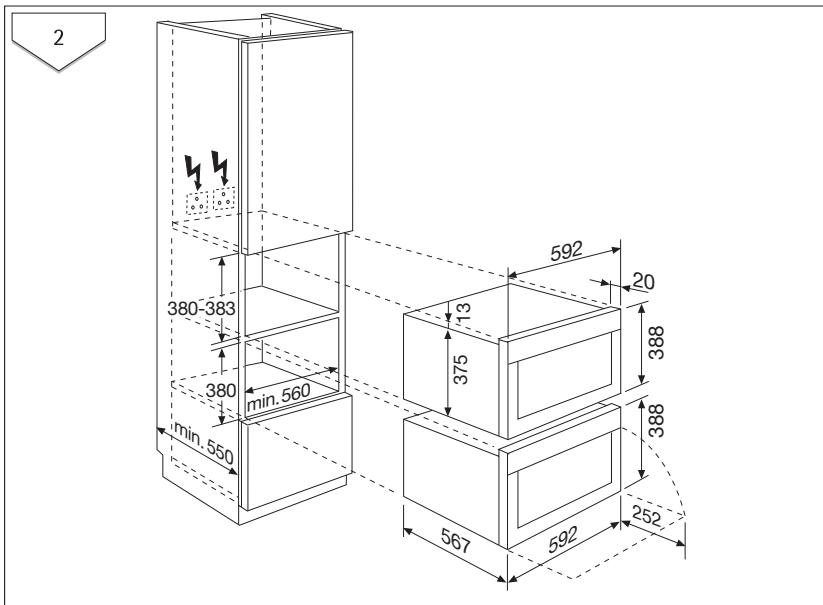
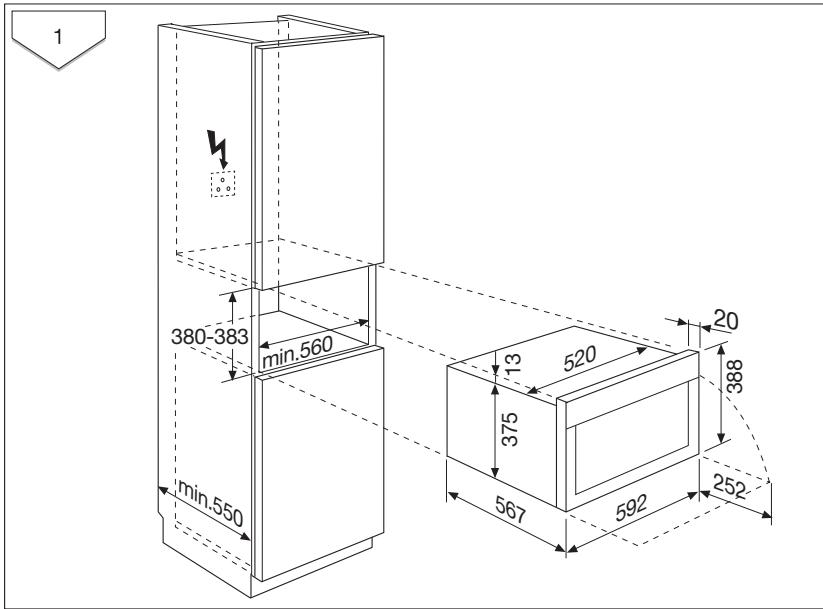
**Attention:** The new appliance may only be installed and connected by a **registered expert**.

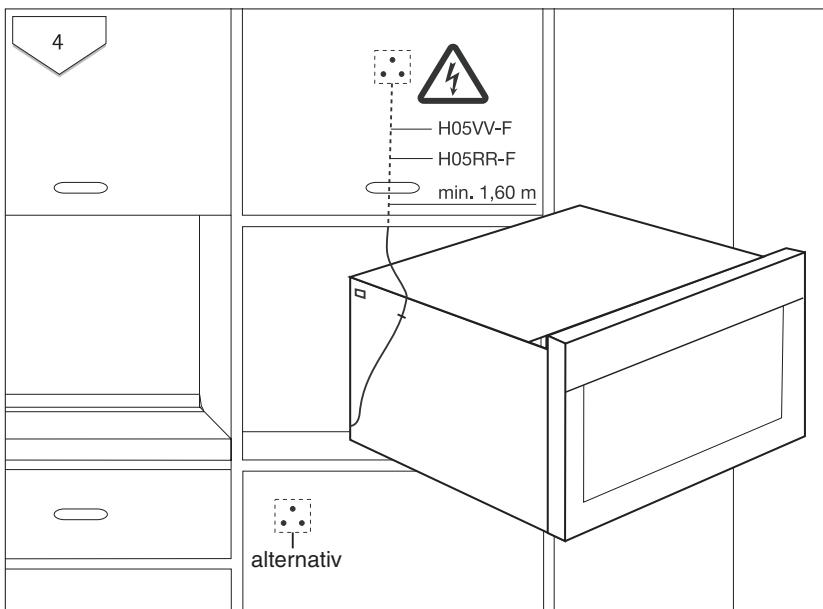
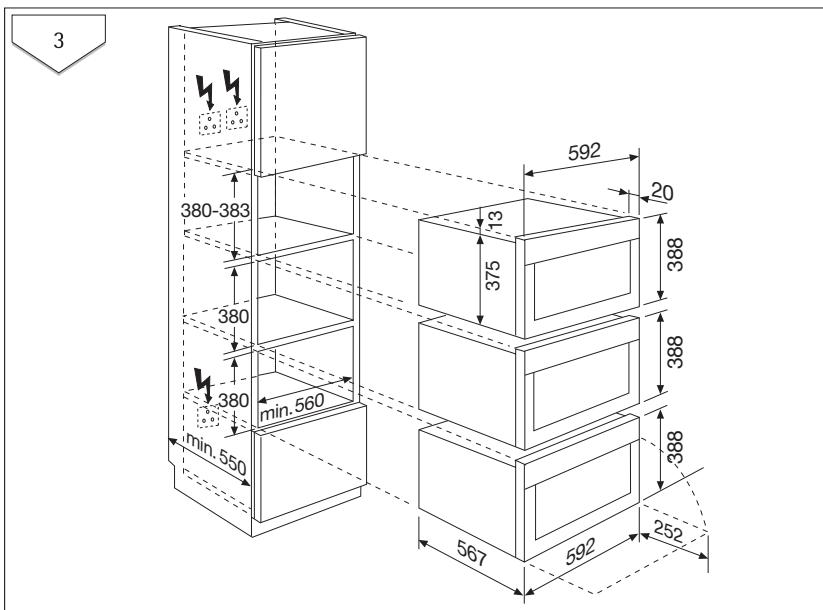
Please comply with this. If you do not, any damage resulting is not covered by the warranty.

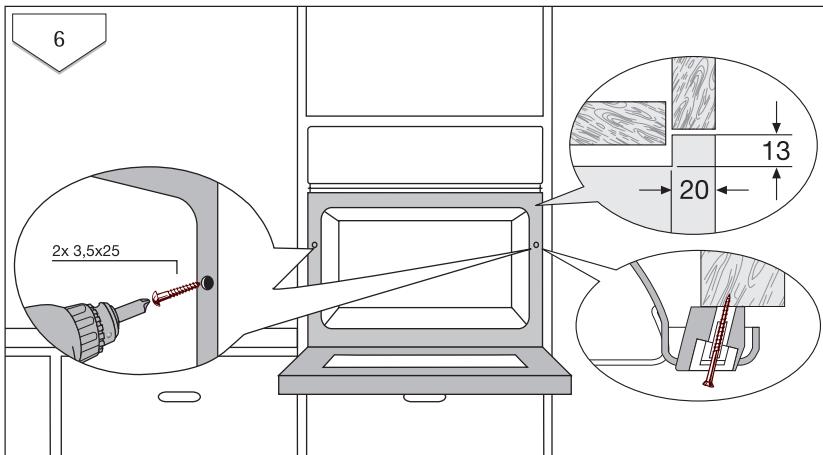
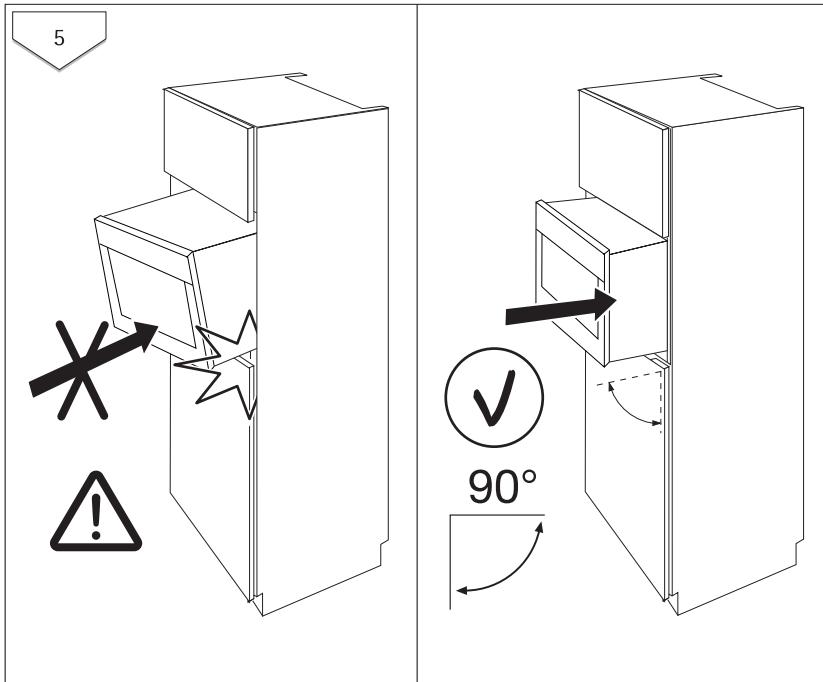


## Safety information for the installer

- The electrical installation is to be set up so that the appliance can be isolated from the mains with a minimum 3mm all-pole contact separation.  
Suitable separation devices include e.g. cut-outs, fuses (screw fuses are to be taken out of the holder), RCD's and contactors.
- The site must provide a connection to the electrical supply by means of a socket such that the socket is accessible and outside the coordination space.
- The built-in unit must meet the stability requirements of DIN 68930.
- Built-in ovens and built-in cooking surfaces are fitted with special connection systems. For safety reasons, they must only be combined with appliances from the same manufacturer.







# Warranty conditions

## Great Britain

### Standard guarantee conditions

We, AEG, undertake that if within 12 months of the date of the purchase this AEG appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our discretion repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity or gas supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Service Force Centre. Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.
- Home visits are made between 8.30am and 5.30pm Monday to Friday. Visits may be available outside these hours in which case a premium will be charged.

### Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of AEG manufacture which are not marketed by AEG.

### European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0) 3 44 62 29 29
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordenone	+39 (0) 800 117511
Sweden	Stockholm	+46 (0) 8 672 5360
UK	Luton	+44 (0) 8705 350 350



# Service and Spare Parts

If the event of your appliance requiring service, or if you wish to purchase spare parts, please contact Service Force by telephoning:

**0870 5 929 929**

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.

For the address of your local Service Force Centre and further information about Service Force, please visit the website at

**www.serviceforce.co.uk**

Before calling out an engineer, please ensure you have read the details under the heading „What to do if...“

When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate)
5. The purchase date.

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.

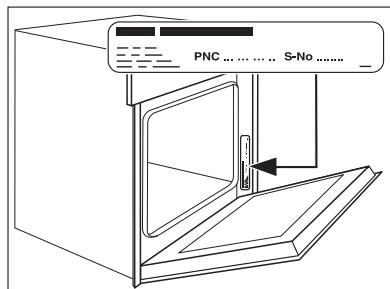
## Customer Care

For general enquiries concerning your AEG-Electrolux appliance, or for further information on AEG-Electrolux products please contact our Customer Care Department by letter or telephone at the address below or visit our website at [www.aeg.co.uk](http://www.aeg.co.uk).

Customer Care Department  
Major Appliances  
AEG-Electrolux  
Domestic Appliances  
Addington Way  
Luton  
Bedfordshire, LU4 9QQ  
Tel: 08705 350350 (\*)

**For Customer Service in the Republic of Ireland** please contact us at the address below:

AEG/ Electrolux Group (Ire) Ltd  
Long Mile Road/ Dublin 12  
Republic of Ireland  
Tel: +353 (0) 1 4090754  
Email: [service.eid@electrolux.ie](mailto:service.eid@electrolux.ie)



(\*) Calls may be recorded for training purposes

 **From the Electrolux Group. The world's No.1 choice.**

The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.

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<http://www.aeg-electrolux.de>

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